

# WIFE SAVERS

BY  
MRS. MARY MORTON

## TABLE FOR BOILING VEGETABLES

In boiling vegetables one has to take into consideration their condition. If they are young and tender they will not take as long, of course, as if they are older. Remember, it is not necessary to keep vegetables boiling furiously. Have the fire high to start the cooking and then just keep them boiling gently for the time required to make them tender.

Asparagus, 15 to 20 minutes.  
Beans, butter or string, 45 minutes to 1 hour.  
Beets, 45 to 60 minutes.  
Cabbage, 30 to 45 minutes.  
Carrots, 45 to 60 minutes.  
Cauliflower, 30 to 45 minutes.  
Celery, 30 to 45 minutes.  
Corn, green, 5 to 8 minutes.  
Hocany, 1 to 2 hours.  
Macaroni, 20 to 30 minutes.  
Onions, 30 to 45 minutes.  
Parsnips, 30 to 45 minutes.  
Peas, 15 to 20 minutes.  
Potatoes, 20 to 30 minutes.  
Rice, 15 to 20 minutes, if you do not use a double boiler.  
Spinach, 20 to 30 minutes.  
Squash, 20 to 30 minutes.  
Tomatoes, 15 to 20 minutes.  
Turnips, 30 to 45 minutes.

**Fried Egg Plant.**—Peel and slice a fresh egg plant, dip in egg and rolled crackers, salt to taste, and fry.

**Cabbage Salad.**—Chop cabbage fine with same amount of celery, add chopped whites of eggs. Mash yolks of eggs fine and to a smooth paste, mix with butter and a little vinegar and mustard; mix with cabbage mixture. Just before serving mix cream salad dressing with it.

**Roast Shoulder of Veal.**—Allow twenty minutes to the pound and twenty minutes longer for roasting the veal. Make a dressing of bread crumbs, onion and sage, seasoned with salt and pepper, and fill a pocket in the veal. Or, if you prefer, put the dressing in one end of the pan half an hour before serving time. Surround the meat

with raw potatoes three-quarters of an hour or an hour before it is done and cook them with the meat. If they are not brown enough when you take the meat out you can finish them on top of the veal in the meat gravy. A few slices of bacon spread over the veal while cooking will give a nice flavor and provide the necessary fat for basting.

**Goldfish bowls** may be used for flowers as well as for fish. The glass bowls which are now to be found in the shops supported by tall iron stands are most attractive for the veranda or summer living room filled with branches of flowering trees or wild flowers.

**Roquefort Dressing.**—Cream two ounces (four tablespoons) of soft, ripe Roquefort cheese into six tablespoons of olive oil. Mix two tablespoons vinegar or lemon juice with one-third teaspoon salt and white pepper and paprika to taste, add slowly to the oil and cheese, blending carefully. Put a clove of garlic in a crust of bread and marinate with the bread and dressing for half an hour in the icebox. Remove crust and serve over head lettuce.

**Sour Cream Cake.**—Cream one-quarter of a cup of butter, blend in one and a half cups of sugar, then add beaten yolks of four eggs, a pinch of salt, one cup mashed potatoes, half a cup of ground chocolate, one cup sour cream, then alternate with the stiffly whipped whites of four eggs the following sifted ingredients: One and one-half cups of flour, one level teaspoon of soda, one teaspoon each of cloves and cinnamon, two level teaspoons baking powder, and when the flour and eggs are all mixed into the cake, add one cup of walnuts floured and if preferred, flavored. You may need to add a little more flour. Bake in moderate oven.

A new and delicious pickle to serve with your picnic lunch is made as follows: Cut in inch-thick slices twelve sour pickles and three dill pickles. Add two cups of granulated sugar, one tablespoon of seedless raisins, two teaspoons of mustard seed, two teaspoons of celery seed. Mix well and let them stand twenty-four hours, then they are ready for use. The pickles will keep for some time.

**Salad Combinations.**—Leftover vegetables make palatable salads. Have all cold, mix with a good preferred dressing, and serve on lettuce. Other combinations are bananas rolled in chopped nuts. One cup of grapefruit, one cup marshmallows, one cup white grapes, a fourth cup of nuts. One cup cooked chicken, one cucumber, one cup walnuts, one cup of peas.

**Stuffed Peppers.**—Leftover meat may be seasoned with onion, celery, tomato, etc., and sweet peppers stuffed with the mixture and baked. Rice seasoned with onion and tomato may also be used to stuff peppers, or they may be filled with corn or other leftover vegetables and baked as with meat.

**HOME-MADE COLORINGS**  
In coloring candy or frosting use blackberry juice for lavender, cherry or beet juice for pink, orange juice or the yolk of an egg for yellow, and spinach or Swiss chard for green.

**Manhattan Steak.**—Take a pound and a half porterhouse steak. Do not cut off the tough end but cut the meaty part out, leaving the rim of fat. Grind tough end through chopper and make into an oblong pat; after seasoning it, lay it back where it was before cutting out. Fasten the fat strip around it and skewer with toothpicks. Cook as usual, and in serving, each plate receives steak, tenderloin and hamburger.

**Peach Shortcake.**—Take one cup flour, one-half cup sugar, one teaspoon baking powder, two tablespoons butter, salt. Moisten with milk until thickness of cake batter. Bake fifteen minutes. A thin batter is better than the stiff biscuit kind. Half the peaches should be sliced, sprinkled with pulverized sugar and allowed to stand three or four hours. Sugar the other half and place on top. Use table cream, whipping only until it froths. Stiffly whipped cream on shortcake is too dry.

**Huckleberry Muffins.**—Take three-quarters cup flour, three-quarters cup milk, one teaspoon baking powder, salt, one egg, one tablespoon butter, two-thirds cup huckleberries. Makes four, enough for two meals.

**Italian Dressing.**—One part taragon vinegar to three parts olive oil, salt and paprika to flavor.

A pinch of baking powder added to potatoes when mashing will make them lighter and whiter.

You can tell Irish crochet lace from ordinary crochet by the picots on the threads which form the mesh, and by its heavy pattern, sometimes raised, most often of rose or clover leaf design. The lace is called "baby Irish" when the pattern is very flat.

You can buy Irish crochet to use for collars, cuffs, neckwear, lace vests and fine undergarments. You will often see it on ready-made wear, perhaps combined with real Valenciennes and real filet with excellent effect. Genuine Irish crochet lace is made by hand. The lacemaker

either uses a crochet hook for the entire process, or makes the pattern with the hoop and applies it to net made by bobbin or machine.

**Creamed Eggs.**—Take four eggs, one tablespoon flour, two cups milk, two tablespoons butter, salt. Mix the butter in a skillet, then add the milk, flour, eggs and salt, well beaten. Stir and cook until of a creamy consistency.

**Beans (Southern Style).**—One pound wax beans, two slices salt pork, one pint water. String the beans, cut into inch lengths, add salt pork and water. Let come to a boil, then simmer for two hours. This makes them very tasty.

A soap shaker will be found very useful when using soap dye. Put the cake of soap dye in the shaker and shake it back and forth in the water. By doing this the hands are not stained and the color is evenly distributed.

**Baked Stuffed Veal.**—Two pounds veal brisket with pocket, one cup bread crumbs, three eggs, two tablespoons almonds, one-half teaspoon lemon rind, grated. Make a dressing of bread, eggs, almonds and lemon peel. Add salt and enough water. Stuff and bake until done—about one hour.

### WATCH OAKLEY No. 2

Operators are watching the Consolidated Mutual Oil Company's Oakley No. 2, in the eastern extension, with considerable interest. The well is one location away from Oakley No. 1, outpost producer on the east side. No. 2 is being drilled ahead, the water having been successfully shut off.

### DON SHORTZ BARGAINS

- 1924 Maxwell Sport Touring. Balloon Tires—\$1050.
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We have a number of good reliable cars priced from \$100 to \$300.

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### TORRANCE NOTES

Mrs. J. H. Fess and sons were luncheon guests Monday of Mrs. T. F. Brown of Los Angeles.

Mr. and Mrs. J. J. Byrnes and daughter, Miss Betsy, have returned from an enjoyable visit in Oregon.

Mrs. Archie Woodington of Riverside was a guest Thursday at the home of Mr. and Mrs. W. W. Woodington of Arlington avenue.

The 5-year-old daughter of Mr. and Mrs. Earl Babcock is critically ill at the Children's hospital in Los Angeles.

Mr. and Mrs. R. E. Stewart entertained Mr. and Mrs. Roy S. Curl at bridge Wednesday evening.

### GUESTS ON YACHT

Numbered among the 50 guests on the yacht Sultana over the week-end were Mr. and Mrs. J. A. Wolfe and Mr. and Mrs. William M. Phillips, of Cota avenue. The owners, J. B. Mills and Fred Dunn, of Long Beach, entertained at a dinner-dance Saturday evening.

## TORRANCE THEATRE

6:30—Performances—8:30

SATURDAY ONLY  
Edmund Breeze  
in  
"THE FAIR CHEAT"  
And "THE CITY SPORT"—Comedy

SUNDAY AND MONDAY  
Laurette Taylor  
in  
"HAPPINESS"  
And "SAFE AND SANE"—Christie Comedy

LAST TIME TONIGHT  
"DADDIES"  
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## TORRANCE FEED & FUEL

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IF NOT, WE'RE  
HERE TO FIND  
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IT WON'T

We Stand Ready to Prove This Assertion  
Any Time.  
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1170 Narbonne—In Blick Building Phone 345-W Lomita

**WITH THE ELKS**  
All Elks in this vicinity are invited to attend the entertainment and feed that the Redondo Elks are putting on at 8 o'clock Tuesday, Aug. 12.  
Torrance members will have charge of the side degree work.



### Chiropractic Removes the Cause

Chiropractors do not cure, they simply adjust the misaligned vertebrae of the spinal column, thus reaching the root of the disease. This adjustment opens the deadened nerves and the result is a return to normalcy of the diseased organ. Call on us today.

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**REDONDO BEACH**  
"Cooler in Summer—Warmer in Winter"

**MARINE FASHION SHOW**  
REDONDO BEACH  
(Auspices of the Boosters' Association)  
SUNDAY AUGUST 10th

Dazzling Beauties in Grand Parade and Revue Under Direction of Jewel Pathe

Summer Girls—Bathing Girls—Gorgeous and Stunning Costumes

A Beach Style Show Unsurpassed  
Beauty Contest for Big Prizes

The Pagan Beautiful of the Sunny Southland

**DON'T FORGET REDONDO BEACH**  
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—they can't get old before they're sold

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—Breeches of Army quality, twilled khaki, olive drab color, double seat and knee, lace leg, belt loops, 5 pockets. Our greatest seller. A real value—\$2.95.

Gabardine Breeches—\$4.95  
—Good looking, genuine gabardine, for sports, work and general outdoor wear, olive drab color, double seat, quilted knee, lace or button leg—\$4.95.

Corduroy Breeches—\$4.95, \$5.95  
—Fine grade corduroy, guaranteed not to tear down the cords, double seat, both light and dark shades, lace or button knee, splendid quality—\$4.95, \$5.95.

Moleskin Breeches—\$3.95  
—Heavy, tough, long wearing moleskin breeches—a popular garment. Double seat, quilted knee, lace leg. For hard service there is not a garment that will beat them. Special—\$3.95.

—We also carry a full line of O. D. wool breeches and wool whipcord breeches ranging in price from \$5.95 to \$9.85.

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